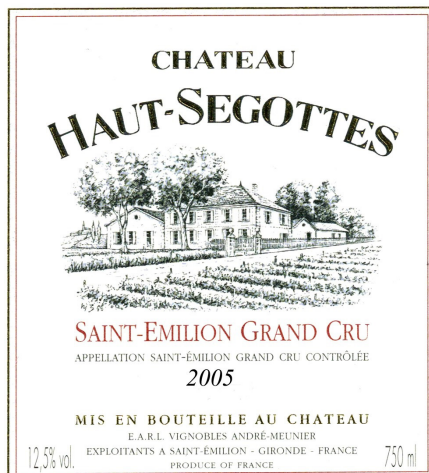


Haut-Ségottes



Saint Émilion



At a Glance:

- **Appellation:** AOC Saint Émilion Grand Cru
- **Encépagement:** Merlot (60%), Cabernet Franc (40%)
- **Average Annual Production:** 50,000 bottles
- **Average Alcohol by Volume:** 12.5-13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 1 ha lieu-dit Gadete, 2 ha lieu-dit Corbin, 6 ha lieu-dit Fortin; All on a slightly south-facing plateau.
- **Soil Types and Compositions:** Sandy clay and gravel with iron bands in the subsoil.
- **Vine Age, Training, and Density:** 40-year old vines, trained in Guyot and planted at 6,000 vines/ha
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, from late September to early October

In The Cellar:

- **Fermentation:** After sorting and destemming, the crop ferments with native yeasts (pied de cuve) in concrete tanks. Cuvaison lasts c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** Wine is separated from its lees following cuvaison.
- **Malolactic Fermentation:** Spontaneous, simultaneous/concurrent with alcoholic fermentation.
- **Élevage:** 12-18 months in barriques, 25-30% new.
- **Press Wine:** Blended prior to bottling
- **Fining and Filtration:** Fining with egg whites, plate filtration
- **Sulfur:** Applied after malolactic, during élevage, and at bottling

In The Glass:

Although the majority of the vineyards are planted to Merlot (see above), the ultimate cuvée bottled as Chateau Haut Segottes Saint Emilion Grand Cru features a majority of Cabernet Franc. This dominance of Cabernet Franc (frequently on the order of 65%) produces a wine of considerable structure and is exceptionally age-worthy.